

Homewood Herald

Report from the Master

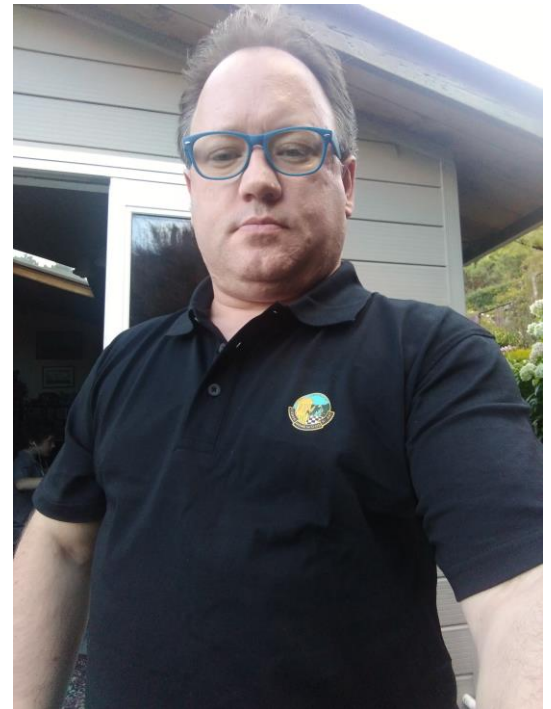
Greetings Brethren,

It has been a very busy April and I was flat out the whole time.

For all those who took part in our ANZAC working, it was a great night and even better to have the Scouts involved. The feedback we have had is wonderful and having other Lodge members from outside our own involved is always good for fraternal relations and friendship.

The school holidays were in the middle of the last month and I had to say goodbye to a friend in Auckland. WBro David Barr PGSwB was a member of the Belmont Albion Lodge and a close friend. David, along with others at his Lodge was an original designer of the current Education books that we see today and are given out to members.

As well as this I then attended a camp with Scouts in Taupo where two Air Scout Troops from Auckland and Wellington came together to do Gliding and took a flight on the floatplane.



This photo is one of my Air Scout Leaders, Nathan and his son Bryn, along with my son Ethan. It is great to have youth in our Lodge room, especially taking part in the ANZAC ceremony.

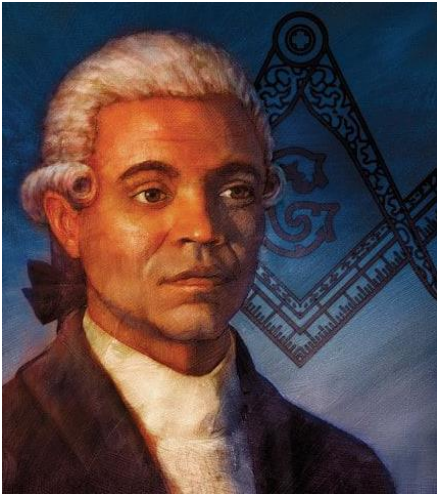
*Ahdut Coah Hi
Worshipful Master
HadyN Nicholls*

TV Review – Line of Duty

I may have reviewed this once before, but the latest series has just completed. This is one of the highest watched TV programmes in the UK with viewership in the millions. Unfortunately it has left a lot of fans disappointed. It follows a story of a 'bent copper' who is more or less blackmailed into doing what she does. The Police 'Gaffer' Ted Hastings in the programme is played by Adrian Dunbar and has some of the greatest quotes you can imagine "Oh Jesus, Mary and Joseph AND the wee donkey" as only one example. His character is also a Lodge member which is often referred to under some conspiracy line, which gets a little tired. Where it doesn't work, is the dragging on of a story that started out in the first series and seems to just go on and on and has no resolution. It is well written, but then lets itself down, it was widely panned in the UK for the last episode, it was like the writer ran out of where to go with the story. It is good to watch, but be prepared to not know what is ending and the likelihood it is done to allow another series to be made.



Famous Freemason – Prince Hall



Prince Hall, one of Boston's most prominent citizens during the revolutionary period, was the founder of the African Lodge of the Honorable Society of Free and Accepted Masons of Boston, the world's first lodge of black Freemasonry and the first society in American history devoted to social, political, and economic improvement.

Not much is known of Hall's life before the Revolution. He was born in 1735 and was the slave of William Hall of Boston. His son, Primus, was born in 1756 to Delia, a servant in another household. In 1762, at the age of 27, Hall joined the Congregational Church, and soon after, married an enslaved woman named Sarah Ritchie. Eight years later, after Sarah's death, he married Flora Gibbs of Gloucester.

A month after the Boston Massacre, William Hall freed Prince; his certificate of manumission read that he was "no longer Reckoned a slave, but [had] always accounted as a free man." Hall made his living as a huckster (peddler), caterer and leather dresser, and was listed as a voter and a taxpayer. He owned a small house and leather workshop in Boston. It is believed that he was one of the six black men of Massachusetts named Prince Hall listed in military records of the Revolution, and he may well have fought at Bunker Hill. A bill he sent to a Colonel Crafts indicates that he crafted five leather drumheads for the Boston Regiment of Artillery in April, 1777.

In 1775, Hall and fourteen other free blacks joined a British army lodge of Masons who were stationed in Boston. After the British departed, they formed their own lodge, African Lodge No. 1, though it would be twelve years before they received a permanent charter. Hall became the lodge's first Grand Master.

Hall was active in the affairs of Boston's black community, using his position as "Worshipful Master" of the black Masons to speak out against slavery and the denial of black rights. For years, he protested the lack of schools for black children and finally established one in his own home.

In his last published speech, his charge to the African Lodge in June 1797, Hall spoke of mob violence against blacks: "Patience, I say; for were we not possessed of a great measure of it, we could not bear up under the daily insults we meet with in the streets of Boston, much more on public days of recreation. How, at such times, are we shamefully abused, and that to such a degree, that we may truly be said to carry our lives in our hands, and the arrows of death are flying about our heads....tis not for want of courage in you, for they know that they dare not face you man for man, but in a mob, which we despise..."

Prince Hall died in 1807 at the age of 72. A year later, his lodge honored him by changing its name to Prince Hall Grand Lodge.

Recipe – Slow-cooked lamb with chilli, soy, ginger and coriander



Prep time: 20 minutes

Cook time: 8 hours

Ingredients

- 1 leg of lamb
- ½ cup soy sauce
- ½ cup Chinese cooking wine
- 3 tbsp sesame oil
- 3-4 cups beef or lamb stock
- 3 spring onions, roughly chopped
- Fresh ginger root – about enough to cover the palm of your hand
- Large handful of coriander
- 1 tbsp cumin seeds
- 1 tbsp coriander seeds
- 2-3 tbsp Chinese chilli paste, to taste

Method

Preheat the oven to 140°C on bake.

Place the lamb in the centre of a large, deep roasting dish. Add the soy sauce, cooking wine, sesame oil, stock, chopped spring onion and about half of the ginger, sliced, to the base of the pan – you want the liquid to come at least halfway up the side of the lamb – add a little water or extra stock if necessary.

Peel and finely grate the remaining ginger and finely chop the coriander. Combine both in a bowl with the cumin and coriander seeds, and enough chilli paste to taste – about 2 tablespoons should do it, more if you prefer a zing. Use this mixture to spread over the top of the lamb. Pop some foil tightly over the top, using several layers if necessary, so that everything is securely covered, then pop into the oven to bake for at least eight hours. Peep a couple of times if you're impatient like me, and baste the lamb using the surrounding liquid – 3-4 times should do it. After eight hours, the meat will be absolutely falling off the bone. Give it a quick blast under a hot grill to crisp up the outside, taking care not to let it burn, and then serve as you fancy.

Heart Foundation NZ

Every day, we connect with communities across the country providing much needed support, care and advice to people and their families affected by heart disease.

Each year, we fund around \$1.5 million of leading-edge research and specialist cardiologist training and it is all thanks to you. Our education and prevention programmes tackle heart disease head-on in the community, wherever it is needed most. The work that we do with young children creates a foundation for keeping hearts healthy into the future.

Our dedication and commitment to tackling heart disease drives everything we do.



Masonic Journey

Poem by Simon Pierce

I entered as an Apprentice;
A Fellow I became;
Raised to Master Mason;
A better man is my aim.

With a lambskin apron in my dresser
drawer;
My wife hopes I'll start cooking;
But I know that on yonder shore;
There's a journey I'm someday booking.